



Cook with Kinder!

# Pumpkin & Borlotti Bean Risotto



Vegetarian



Vegan



Egg-free



Gluten-free



Dairy-free

Serve with  
lettuce  
and sliced  
cucumber

## You will need...

- 1 tablespoon vegetable oil
- 1 small onion, peeled and diced
- 1 stick celery, trimmed and diced
- 1 slice pumpkin, peeled and diced
- 2 cloves garlic, peeled and crushed
- 300g Arborio risotto rice
- 600ml water
- 1 can (270g) borlotti beans (120g drained weight)
- 50g cheddar cheese, grated
- 2 teaspoons fresh sage, chopped

## Then you need to...

- 1 In a large pan heat oil and sweat onions, celery, pumpkin and garlic.
- 2 Add the rice and water and simmer for 20 minutes.
- 3 Add borlotti beans and return to heat for 5 minutes.
- 4 Stir in chopped sage and sprinkle cheese over the top of the risotto.

This recipe makes  
12 portions of about  
100g risotto, 40g  
green salad